

Perfect croissant tree

PORTIONS	PREPARATION	COOK TIME
1	30-40 min	15-20 min
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
Vincent Rodier, Executive Chef



List of ingredients



Perfect croissant 59103
Quantity: 1

Powdered sugar

Carambola fruit slice

CHEF'S TIPS

These croissants would make a great edible decoration. You can also fill them with jam or creamy chocolate if not using as a décor piece.

Preparation steps

STEP 1

Thaw the croissant for 25-35 min. Cut it into three quarters and place the 2 pieces (tree and foot) on a parchment-lined baking sheet.

STEP 2

Bake for 15-20 min at 350°F (177°C). Remove from the oven and let cool completely (about 1 hour).

STEP 3

Assemble the trees using wood skewers (cut skewers to size).

STEP 4

Top with powdered sugar and add a carambola fruit slice as a tree topper. Will keep fresh for 1 day.